

TEDDY & THE BULLY BAR



Passover



APRIL 5th & APRIL 6th
4:30PM - 9:00PM

Matzoh & Charoset to Start

FIRST COURSE

Matzoh Ball Soup

two handmade matzoh balls, pulled chicken, carrots, celery, dill

SECOND COURSE

(please choose one of the following)

Arugula & Romaine Wedge Salad

*warm potatoes, wild radish, pecorino,
tarragon mustard vinaigrette*

Roasted Beet Salad

*strawberries, pine nuts, watercress,
lemon thyme goat cheese,
white balsamic vinaigrette*

Irene's Traditional Potato Latkes

housemade sour cream, tart apple compote

Gefilte Fish Pave

onion creme fraiche, smoked lemon confit

Chicken Liver

chopped onion, crispy parsley water

MAIN COURSE

(please choose one of the following)

Organic Roasted Half Chicken

*olive oil potatoes, asparagus,
natural chicken jus, lemon gremolata*

Grilled Honey Lavender Wild Salmon

*white asparagus & english pea risotto,
miso broccoli puree*

Shiraz Braised Brisket

*roasted root vegetables, horseradish potato,
sweet onions jus*

Spring Asparagus & English Pea Risotto

*charred spring onions, peas, tarragon,
dill, parmesan cheese, arugula*

DESSERT

(please choose one of the following)

Grilled Chiffon Cake

spring berries, lemon curd, fresh cream

Strawberry Crisp

oatmeal topping, lime sorbet

Flourless Chocolate Torte

raspberry sorbet, cocoa crumble

\$60 per person
\$25 for 12 & under

**tax, gratuity & beverages not included*

Traditional Sedar Plate - \$28

Haggadahs & Passover Candies Available

AVAILABLE FOR DINE IN & TAKEOUT